



CHATEAU LAFITE ROTHSCHILD

AOC Pauillac

1st Classified Growth



Area of Production

Region:	Bordeaux, France.
Grape Varieties:	80% Cabernet Sauvignon, 17% Merlot, and up to 3% Cabernet Franc and Petit Verdot.
Vineyard Area:	112 hectares.
Soil/Terroir:	Large big gravel on clay.
Second Label:	Carruades de Lafite.
Average production:	20,000 cases (1840hL) for Lafite Rothschild; 15,000 cases (1380hL) for Carruades.

History

Situated in the wine-producing village of Pauillac in the Médoc region, the estate was the property of Gombaude Lafite in 1234. In the 17th century, the property of Château Lafite was purchased by the Ségur family. Although vines almost certainly already existed on the site, around 1680, Jacques de Ségur planted the majority of the vineyard.

In the early 18th century the estate was introduced to the upper echelons of European society. The wine of Château Lafite was called "The King's Wine". Towards the end of the 18th century, Lafite's reputation was assured and even Thomas Jefferson visited the estate and became a lifelong customer.

Following the French Revolution, the period known as the Reign of Terror led to the execution of its owner bringing an end to the Ségur family's ownership of the estate which became public property.

During the first half of the 19th century, Lafite was in the hands of the Vanlerberghe family. In 1868, the Château was purchased by Baron James Mayer Rothschild and the estate became Château Lafite Rothschild.

The 20th century has seen periods of success and difficulty, coping with post-phylloxera vines and wars. During the Second World War the Château was occupied by the German army. Succeeding his uncle Élie de Rothschild, Lafite has been under the direction of Eric de Rothschild since 1974.

Across all vintages Lafite Rothschild is one of the most expensive wines which can be bought. It has proved a profitable wine for investors.

Winemaking

The vineyard is one of the largest in the Médoc. The harvested vines range in age from 3 to 80 years old. Lafite replaces 1% of the vines each year. A combination of wood and stainless steel vats are used for fermentation. Lafite builds their own barrels from purchased wood and employs six coopers who make 2000 barrels a year.

